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## 2010 SOURIS, PINOT NOIR

AVA: WILLAMETTE VALLEY

WHOLE CLUSTER: 55%

VARIETAL: PINOT NOIR

HARVEST DATE: OCTOBER 21ST-23RD

ELEVAGE: 100% FRENCH 30% NEW

BOTTLED UNFINED AND UNFILTERED

PRODUCTION: 164 CASES

ALCOHOL: 13.7 %

VINEYARD: WHISTLING RIDGE, DURANT & BISHOP CREEK



THE SOURIS BOTTLING MOST CLEARLY REFLECTS THE NATURE OF WHAT I AM TRYING TO ACHIEVE IN THE CELLAR.

THE BARRELS FOR THIS CUVÉE ARE ALWAYS THE FIRST SELECTION MADE IN THE MATELLO CELLAR. IT IS AN AROMATICALLY COMPELLING PINOT NOIR THAT EMULATES THE BURGUNDIAN IDEAL OF “THE IRON FIST IN THE VELVET GLOVE”.

VINTAGE 2010 WAS ANOTHER IDEAL GROWING SEASON, WITH A COOL SPRING LEADING TO LATE FLOWERING, MODERATE SUMMER TEMPERATURES, AND PERFECT WEATHER THROUGH THE THIRD WEEK OF OCTOBER. FRUIT SET WAS NATURALLY LOW, FLAVORS WERE WONDERFUL, AND WITH FARMERS BATTLING HITCHCOCKIAN QUANTITIES OF VERY HUNGRY BIRDS FOR EVERY GRAPE, WE MANAGED TO KEEP LOSSES AT ABOUT 10%. BRIX WERE VERY MODERATE, BUT FLAVORS WERE EXCEPTIONAL. ALL FERMENTS WERE DONE WITH INDIGENOUS YEAST, NO COLD SOAK, AND SIGNIFICANT PERCENTAGES OF STEMS IN THE FERMENTS. WINES WERE IN FERMENTERS FOR 21-29 DAYS, PUNCH DOWN BY HAND TWICE PER DAY, AND RACKED AT CAP FALL, DIRECTLY TO BARREL.

THIS BOTTLING SHOWS THE BALANCE, PRECISION, AND BEAUTIFUL FRUIT CHARACTERISTIC OF 2010. THE NOSE IS TYPICAL OF THE SOURIS BOTTLING, WITH RICH RED FRUIT, LAYERED WITH BROWN SPICES AND LOAMY RED EARTH. SPECIFICALLY RIPE CHERRY, STRAWBERRY, POMEGRANATE, AND UNDERBRUSH CORRALLED BY A TRIO OF TANNIN, ACID, AND A HINT OF BITTER BOTANICALS, WHICH TOGETHER CREATE A COMPLEX AND INTENSE PALATE IMPRESSION.